


PULPIT ROCK
Winery

TECHNICAL DATA SHEET & TASTING NOTES:

WINE: Brink Family Vineyards Barrel
Fermented Chardonnay

VINTAGE: 2020

WINE OF ORIGIN: Swartland

WINE ELABORATION:

Manual harvesting of grapes. Fermentation maintained at a controlled temperature (16-18°C) in 500lt French oak barrels. After fermentation the wine was left on the lees for eight months. This lees was regularly stirred to enhance the complexity and body of the wine.

TECHNICAL INFORMATION

Varietal composition: 100%
Type of wine: White
Geographical location: Swartland
Vineyard: Trellised, 8 tons/ hectare
Alcohol: 13.5%
Total acidity: 5.5 g/l
pH: 3.58
Volatile acidity: 0.50 g/l
Residual sugar: 1.8 g/l

TASTING NOTES:

The wine has ripe apple and citrus aromas with a hint of vanilla and attractive minerality. Mouth feel shows good volume and complexity.
Serving temperature: 12°C

SERVING SUGGESTION:

Delicious served with smoked salmon, creamy pasta dishes and matured cheeses

